## Octoberrr, 2020



### **Articles This Month:**

- 1. Training Opportunities
- 2. Licensing Update
- 3. PHEP Update
- 4. CWD: Hunting Season is Open!
- 5. Books for Public Health Professionals: Part II
- 6. Fun Facts: Crossword Puzzle



1. TRAINING OPPORTUNITIES



#### **Upcoming FDA Courses**

FDA is offering their courses virtually this next year. I recommend the following course for sanitarians inspecting retail establishments -- FD218 *Risk-based Inspection Methods at Retail.* It is offered virtually several times in 2021. This course is a good follow-up to FD215 *Managing Retail Food Safety* (which we offered in 2019), but it may be taken even if you have not attended FD215. The topics covered in FD218 include:

- Key terms, applicable laws/policies, and necessary equipment
- Food microbiology
- Three common food preparation processes and their associated hazards and control measures
- Communication techniques related to risk-based inspections including establishing rapport, active listening, asking strategic questions, and oral versus print culture communication styles
- Strategies used to focus the inspection, set priorities, and determine inspection flow
- Differences between assessing code compliance and active managerial control (AMC) of foodborne illness risk factors during inspections and the reasons why assessing AMC is essential to public health
- Techniques for determining code compliance and AMC of foodborne illness risk factors
- Determining the most appropriate immediate corrective actions for out-ofcontrol foodborne illness risk factors
- Determining the most appropriate long-term intervention strategies for out-ofcontrol risk factors

To register for the course, you must complete the prerequisites listed on the FDA learning management system <a href="Pathlore">Pathlore</a>. Most of the required courses can be found on <a href="ComplianceWire">ComplianceWire</a>, another FDA learning system. The required preparation includes courses on the food code and microbiology. These courses are prerequisites for many of the FDA courses. Once you have completed the prerequisites, you can register for the course by completing the FDA Retail Registration Form <a href="available online">available online</a> and submitting it by email. You will have to list the prerequisites and when you completed them. Registration must be submitted at least 90 days in advance of the course, but you can submit it early.

If you have any questions about taking FDA courses, using the learning management systems, or getting registered, please feel free to contact me for assistance. All these courses offer continuing education credits.

# 2. LICENSING UPDATE



Establishments that paid a 2020 late fee will be receiving a refund of that late fee. Owners who paid with a check will receive a check in the mail, while owners who paid with a credit card will get a credit on that credit card. You may receive calls asking about the refund. We have asked our Fiscal Department to put this on the bottom of the checks, "Late fee refund per Governor's August 27, 2020 COVID-19 directive implementing Executive Orders 2-2020 and 3-2020," however there will be no disclaimer on the credits made to credit cards.

On October 31st current licenses will be brought into the 2021 license year.

- Please start to collect 2020 and 2021 license fees on all new licenses to avoid late fees as we will start to collect late fees as of January 1, 2021.
- When searching for 2020 licenses in the database, please do not use "active" as one of the search criteria. 2020 licenses will be in a renewed status.
- The online payment website is up and running, please be aware FCS cannot take payment over the phone.
- Key dates can be found on the sanitarian web page.

-Gail

## 3. PHEP Update



The F4 deliverable, Updating Contact Information for All Licensed Establishments, is due 2<sup>nd</sup> quarter. There are no changes to this deliverable from previous years

Review the contact information in the licensing database for your licensed establishments and confirm that the phone numbers, mailing addresses, email addresses and physical addresses for each licensed establishment in your jurisdiction are up to date. Have the Sanitarian update the database or upload the spreadsheet to Formstack. If you are in need of a spreadsheet for your county, please email staci.evangeline@mt.gov

We are trying to line this deliverable up with the requirement in statute to submit updated lists of licensed establishments to DPHHS once per year.

-Staci

# 4. CWD: Hunting Season is Open I

In conjunction with Montana Fish, Wildlife and Parks, hunters who legally harvest big game during the hunting season can donate all or part of their meat to feed hungry Montanans through the Montana Food Bank Network.

Unfortunately, chronic wasting disease (CWD) has been detected in multiple regions of Montana. In order to keep consumers safe we have been working closely with Fish, Wildlife and Parks to create specific language for both hunters and food banks.

For now, please follow the Center for Disease Control and Prevention (CDC) guidelines. Consumers must consider many factors when determining whether to eat meat from cervids (deer, elk or moose) harvested from areas with CWD, including the level of risk they are willing to accept. The CDC strongly recommends not consuming CWD positive animals, therefore animals should be tested before being donated and/or consumed. Hunters can submit samples by following the steps on the Montana CWD Submission Guide.

For more information please contact me or visit our website.

-Sadie

# 5. Books for Public Health Professionals: Part II

1. The Ghost Map: The Story of London's Most Terrifying Epidemic--and How It Changed Science, Cities, and the Modern World by Stephen Johnson

Its 1850s London and there is a Cholera outbreak. Dr John Snow is determined to find the cause. No public health book list would be complete without the story of John Snow and the Broad Street pump.

2. The Demon Under the Microscope: From Battlefield Hospitals to Nazi Labs, One Doctor's Heroic Search for the World's First Miracle Drug by Thomas Hager

In the time of Nazi Germany, physician • Gerhard Domagk discovers the first commercially available antibiotic, sulfanilamide. It changed the way new drugs were developed, transformed the way doctors treated patients, and ushered in the era of

modern medicine. Sulfanilamide saved millions of lives, including Winston Churchill and Franklin Roosevelt.

#### 3. The Immortal Life of Henrietta Lacks by Rebecca Skloot

HeLa cells are used in research around the world. These cells have generated millions of dollars in profit for medical researchers. They were taken without the knowledge, consent, or permission of the woman they belong to or her family. Who was Henrietta Lacks and what effects have the harvesting of her calls had on her family?

#### 4. The Family that Couldn't Sleep by D.T Max

Fatal Familial insomnia, kuru, scrapie, and mad cow disease are neurological conditions caused by prions. Conditions that are always fatal because prions (a protein) cannot be destroyed. This book tells the history of prions from a noble Venetian family's curse to a Nobel prize winning "pedagogic pedophiliac pediatrician".

Note: Chronic Wasting Disease (CWD) is also a prion disease, if you're interested in understanding more about the cause of CWD, you might enjoy this one!

## 5. <u>Lead Wars: The Politics of Science and the Fate of America's Children by Gerald Markowitz</u>

An examination of lead poisoning over the last half century detailing the politics of environmental pollution that allowed the poisoning of the poor by the lead industry.

-Staci



### **Retail Food**

Complete the crossword puzzle below



#### Across

- 4. A retail food establishment that serves food from a motor/movable vehicle
- A \_\_\_\_\_\_food establishment that operates at a fixed location for less than 21 days during an event
- 6. An establishment who's main purpose is to sell and serve food
- 7. An organization that qualifies as tax-exempt
- 10. Any food that is unaltered, including fruits, vegetables, honey and grains

#### Down

- 1. An edible substance, beverage, or ingredient intended for human consumption
- 2. A person who specializes in home food services; prepares food in an individuals residence
- 3. Foodborne illness often caused by consuming unpasteurized milk products
- 8. The provision of food directly to the consumer
- A food that requires temperature controls to limit pathogen growth



\*Created using the Crossword Maker on TheTeachersCorner.net

## **Contact Information**

## **FCS Staff Listing**

Name	Email	Phone
Alicia Love	alicia.love@mt.gov	444-5303
Ed Evanson	eevanson@mt.gov	444-5309
Erik Leigh	eleigh@mt.gov	444-5306
Gail Macklin	gmacklin@mt.gov	444-2415
Jeff Havens	jhavens@mt.gov	444-5302
Keturah Fortner	Keturah.Fortner2@mt.gov	444-2837
Nina Heinzinger	nheinzinger@mt.gov	444-0067
Sadie Overlie	sadie.overlie@mt.gov	444-2823
Staci Evangeline	staci.evangeline@mt.gov	444-2089

FCSS | Phone: (406) 444-2837 | Fax: (406) 444-5055

hhsfcs@mt.gov | http://fcss.mt.gov



If you are in crisis and want help, call the Montana Suicide Prevention Lifeline, 24/7, at 1-800-273-TALK (1-800-273-8255) or text 'MT' to 741-741.

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